



HOLIDAY MENU 2019

BOOK YOUR PARTY TODAY!

Book your party before November 20th and you will receive a Niagara Brewing Company gift, plus complimentary parking for all your guests.

Book a party of 50 or more guests and receive exclusive use of the 2nd floor.



For more information please contact Sales at 905.374.4446 ext. 4622 or email sales@niagarafallshotels.com



*All pricing quoted in Canadian currency. Menu pricing is subject to 15% Service Charge and 13% Harmonized Sales Tax on all goods and services.

MENU #1

BUFFET STYLE

HOPPY HOLIDAYS

UNDER 50 PPL / \$45 PER PERSON PLUS TAX & SERVICE CHARGE

WINTER PEAR AND WALNUT SALAD

Blue cheese crumble, Bosc pears, naan bread croutons,
dried cranberries with Wheat Ale vinaigrette.

CREAM OF CAULIFLOWER & CHEDDAR SOUP

Infused with Amber Eh! Ale.

SLIDER TRIO

EGGPLANT PARMESAN

Served on a brioche bun with shaved parmesan, marinara and freshly picked basil.

ALBACORE SWEET & SOUR TUNA

Served on a brioche bun with sour apple slices, pineapple chunks and spicy mayonnaise.

SEARED BEEF MEATBALL

Served on a brioche bun with baby arugula and shaved parmesan cheese.

FRUIT ASSORTMENT PLATTER

Fresh array of fruit.

FRESH PASTA STATION

RAVIOLI CHAMPION

Cheese ravioli with fresh mushrooms in a garlic butter sauce.

or

CLASSIC SPAG & MEATBALLS

Spaghetti tossed in house made tomato sauce, shaved parmesan, all beef meatballs.

BANANA FOSTER

Sliced bananas in a caramel rum sauce, served warm over vanilla ice cream.

MENU #2

BUFFET STYLE

TIDINGS OF COMFORT & BEER

+ 50 PPL / \$60 PER PERSON PLUS TAX & SERVICE CHARGE

PLATTER OF BROASTED CHICKEN WINGS

Served with celery and blue cheese - mild medium, or hot.

GERMAN BRATWURST SANDWICH

Fresh Bratwurst with Lager infused sauerkraut, sweet tomato jam and caramelized onions.
Served on a fresh Calabrese bun.

BBQ PULLED PORK

Slowly roasted, hand pulled pork. Simmered in our savory BBQ sauce.
Served on a Brioche bun.

BROASTED CHICKEN SANDWICH

Chicken breast seasoned and broasted to perfection. Topped with sauteed bell peppers, mushrooms, sweet onions and our Amber Eh' infused aioli. Served on a Brioche bun.

SOUTHERN GREEN BEANS

Tender green beans, lightly seasoned with bacon and onions.

APPLE FENNEL COLESLAW

Creamy coleslaw served with apple and fennel.

SWEET TOOTH

Assortment of dessert squares.
